JENN-AIR

Use and Care Manual

Self-Cleaning Radiant Bake Oven

MODEL W130

About Your Jenn-Air Oven

Your Jenn-Air oven is a fine full-featured "bake and broil"oven.

Since this manual explains how you can obtain the best use of your oven, *it is essential that you follow the instructions carefully.* This will enable you to fully enjoy and properly maintain your Jenn-Air oven and will also assure you of achieving the finest cooking results with the foods you prepare . . . year after year.

Should you have any questions about using your Jenn-Air appliance, write to us. Be sure to provide the model number of your appliance.

Consumer Relations Department
Jenn-Air Company
3035 Shadeland Avenue
Indianapolis, IN 46226-0901

Index

Baking ..... General Recommendations 12-13

Broiling 16-17

Cleaning ..... Self-Cleaning Process 18-21
Other Cleaning Tips 22-23

Clock Controls 8-10
Control Panel 6-7
Light Bulb Replacement 22
Rack Positions 11

Roasting ..... General Recommendations 14-15
Safety Precautions 4-5
Service Tips 24-25

SAFETY PRECAUTIONS

Read before operating your oven

All appliances — regardless of the manufacturer — have the potential through improper or careless use to create safety problems. Therefore the following safety precautions should be observed:

1. Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never use your appliance for warming or heating the room.
3. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.
5. Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to an authorized Jenn-Air Service Contractor.
6. Flammable materials should not be stored in an oven.
7. Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
8. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
9. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
10. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury.
11. Keep oven vent ducts unobstructed.
12. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

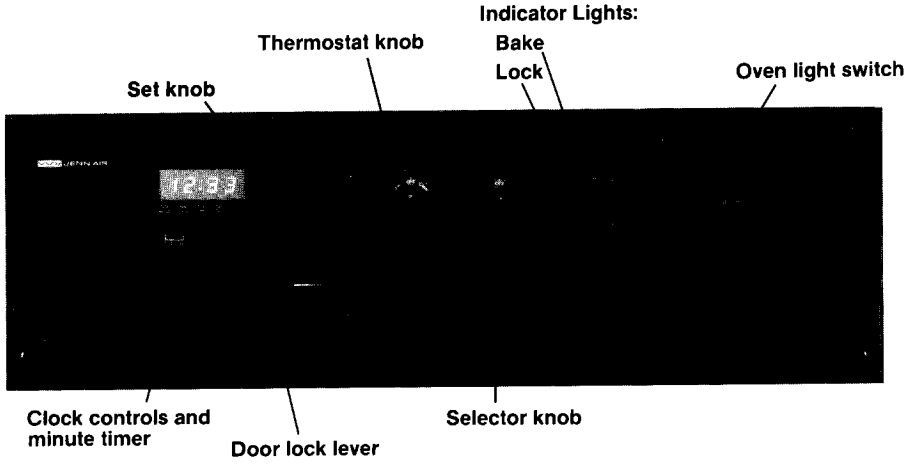
13. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
14. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
15. Clean only parts listed in this manual.
16. CAUTION: BEFORE SELF-CLEANING THE OVEN, REMOVE BROILER PAN, FOOD, AND OTHER UTENSILS.
17. Listen for fan. A fan noise should be heard anytime the oven is turned on. If not, call a serviceman before self-cleaning again.
18. DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of any oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns — among these surfaces are: oven vent openings and surfaces near these openings, oven doors, windows of oven doors.
19. Do not allow aluminum foil or meat probes to contact heating elements.

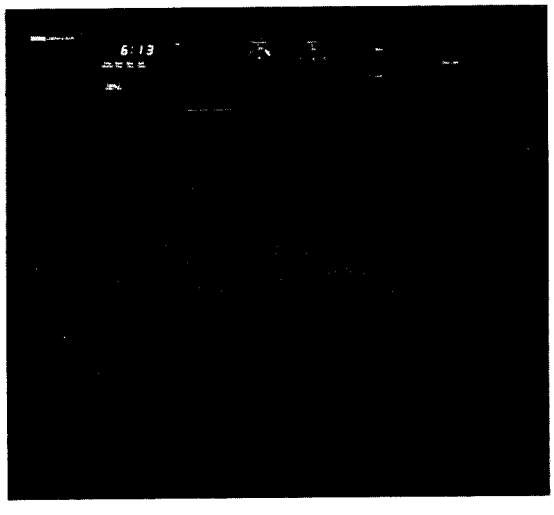
IMPORTANT SAFETY NOTICE AND WARNING

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Exposure to these substances can be minimized by properly venting the range to the outdoors during the self-clean cycle.

Oven Operation

Oven Controls Panel





Oven Light Switch

- Push in switch to turn oven light on or off. Light cannot be turned on during the self-cleaning process.

Selector Knob

- This knob controls the oven operation. To operate the oven, turn to desired setting, then turn THERMOSTAT knob to desired setting.

The settings are:

OFF	The oven will not operate when knob is on this setting. Keep knob on this position when oven is not in use.
BAKE	Use for baking or roasting. (See pages 12-15.)
TIME BAKE	Use with clock controls for automatically starting and stopping oven when baking or roasting. (See page 10.)
BROIL	Use for top browning or oven broiling of foods. (See pages 16-17.)
CLEAN	Use for self-cleaning process. (See pages 18-21.)

Thermostat Knob

- Use to set oven temperature. Be sure the indicator line is in line with the exact temperature desired. This knob is used with all oven operation settings noted on the SELECTOR knob.

Bake Indicator Light

- Indicates when oven is turned to an operating position. Light will glow until the desired temperature is reached. It will cycle on and off as this temperature is maintained during cooking.

Lock Indicator Light

- Will glow after the oven door has been locked and after the oven temperature is over 550° F. *Door will lock automatically and cannot be opened until oven temperature drops below 550° F and the LOCK INDICATOR LIGHT goes off.*

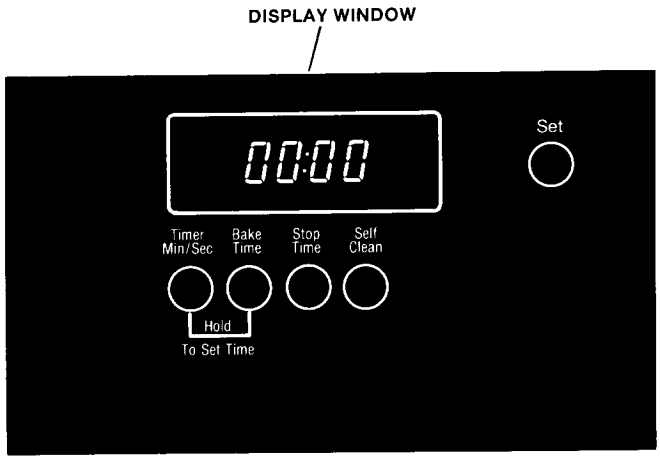
Clock Controls and Minute Timer

- Features time of day, MINUTE TIMER, and clock controls to start and stop oven automatically. (See pages 8-10.)

Door Lock Lever

- Use to lock oven for self-cleaning process.

Clock Controls



Clock Setting

IMPORTANT: The clock is a 12 hour clock. When oven is first supplied power or power is interrupted, the display will blink all 8's and the two left indicator lights will blink.

To set time of day on clock:

1. Hold in TIMER and BAKE TIME buttons at the same time.
2. Rotate SET KNOB in either direction to set time of day.

To change time of day set on clock: Repeat above sequence.

To check time of day when timer is in use: Push TIMER and BAKE TIME buttons. Time of day will be displayed. To return to timer, push TIMER button.

Minute Timer

IMPORTANT: This interval timer can be used to remind you when a period, up to 99 minutes and 00 seconds, expires. It can be used independently of any other oven activity and can be set while another oven function is operating. *The timer does not control the oven.*

To set MINUTE TIMER:

1. Push TIMER button.
2. Turn SET dial clockwise until desired number of minutes and seconds appear in the Display Window.

   EXAMPLE: Turn the dial to 5 for 5 seconds or to 5:00 for 5 minutes.

   IMPORTANT: *This is the only function where time entered is in minutes and seconds.* Minutes are to the left of colon and seconds to right of colon.

5 SECONDS

5 MINUTES

DISPLAY

Countdown will start immediately and will have display precedence over anything else programmed, such as TIME BAKE. At end of time set, the timer will beep. Beeping will continue two minutes unless the TIMER button is pushed *once*. After TIMER beeps, Display will return to time of day or whatever is programmed on control panel.

To cancel MINUTE TIMER: Rotate SET dial counterclockwise until display reads all zeros.

Clock-Controlled Baking or Roasting

To set oven to start immediately and shut off automatically:

1. Turn SELECTOR knob to TIME BAKE.
2. Turn THERMOSTAT knob to desired temperature.
3. Push BAKE TIME button.
4. Turn SET dial to set amount of baking time.

   The oven will turn on immediately, cook for the programmed time and turn off automatically. To cancel the beeping, push TIMER button.

NOTE: To prevent accidentally changing the bake time, push TIMER button to return to time of day.

To set oven to start at future time and shut off automatically:

1. Turn SELECTOR knob to TIME BAKE.
2. Turn THERMOSTAT knob to desired temperature.
3. Push BAKE TIME button.
4. Turn SET dial to set amount of baking time.
5. Push STOP TIME button.
6. Turn SET dial to set the time of day baking should stop.

   The clock calculates automatically when the oven will turn on.

NOTE: To prevent accidentally changing programmed information push TIMER button to return to time of day.

At the end of delayed bake time, the timer will beep and display will revert to time of day. Push TIMER button to cancel the beeping.

To check STOP TIME: Push STOP TIME button.

To Cancel function programmed: Push BAKE TIME button and turn SET dial until all zeros appear in the Display.

NOTE: After clock-controlled baking, turn SELECTOR and THERMOSTAT knobs to OFF position.

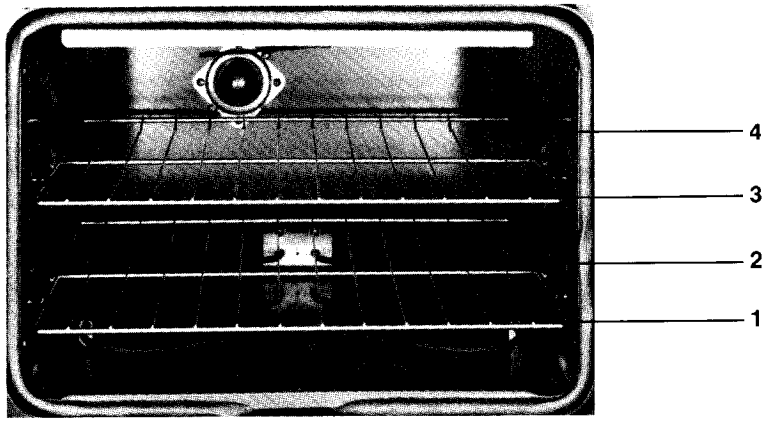
NOTE: Since food continues to cook if left in the oven, it is suggested that the clock controls be used primarily to start the oven when no one is in the kitchen. Provisions should be made to have the food removed as soon as the signal has sounded.

Oven Operation
Baking or Roasting

1. Locate oven racks on proper rack positions.
2. Turn THERMOSTAT knob to desired temperature.
3. Turn SELECTOR knob to BAKE setting. When the BAKE INDICATOR LIGHT cycles off, the oven is preheated to the selected temperature. Place the food in the oven. The BAKE INDICATOR LIGHT will cycle on and off throughout the baking process. *Preheat only when necessary.* Refer to baking and roasting sections as to when preheating is recommended.
4. After baking, turn both THERMOSTAT and SELECTOR knobs to OFF position.

Rack Positions

The rack positions noted are generally recommended for the best browning results and most efficient cooking times. Refer to charts in the baking and roasting sections for recommendations for specific foods.



Use Rack Position #1 for:

Roasting large cuts of meat and large poultry, frozen pies, angel food cake.

Use Rack Position #2 for:

Roasting small cuts of meat, large casseroles, loaves of bread, cakes (in either tube, bundt or layer pans), most baked goods on cookie sheet or jelly roll pan, frozen convenience foods.

Use Rack Position #3 for:

Used for two rack baking.

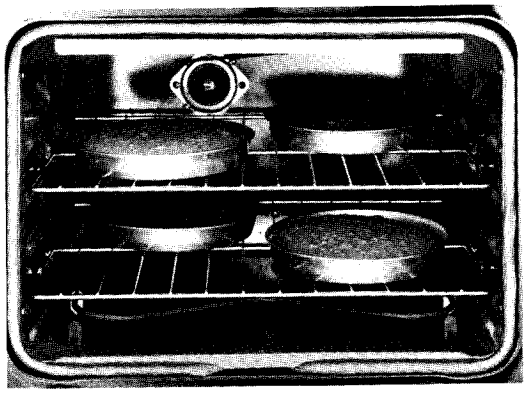
Use Rack Position #4 for:

Most broiling.

Use Rack Position #1 and #3 for:

Two racks baking of cookies, layer cakes, biscuits.

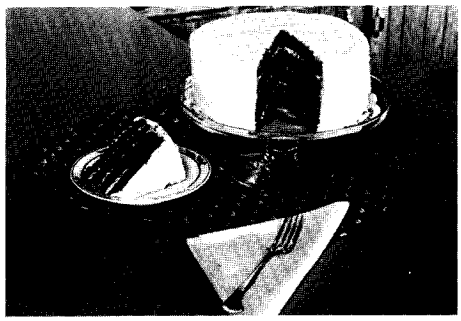
Baking

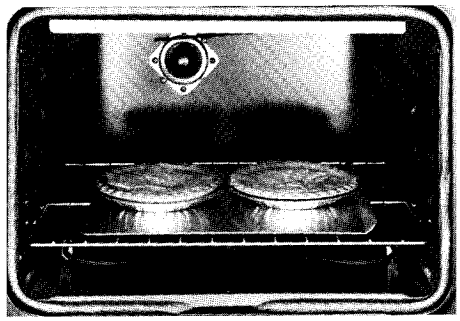


General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide.
- Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 6 to 8 minutes; place food in oven after BAKE INDICATOR LIGHT cycles off.
- Arrange oven racks before turning on oven. Follow suggested rack positions on pages 11 and 13.
- Allow about 1 to 1½ inches of space between the oven side walls and baking pans to allow proper air circulation.
- When baking foods in more than one pan, place them on opposite corners of the rack. *Stagger pans* when baking on two racks so that one pan does not shield another. (See above photo.)
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from pan). Do not rely on time or brownness as only indicators.
- Use good quality baking pans and the size recommended in the recipe.
- Dull, dark, enameled or glass pans will generally produce a brown, crisp crust. Shiny metal pans produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 1 or be removed to a dull or glass pan.

NOTE: A fan should come on during the BAKE cycle.



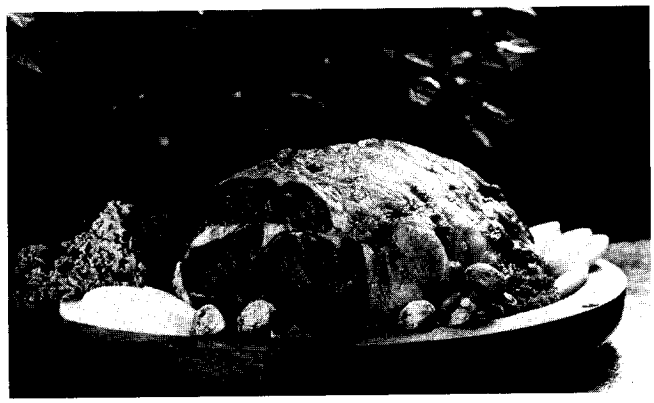


Baking Chart

Product and Type	Pan Size	Rack Position	Bake Temp. (°F) Preheated	Bake Time*
CAKE				
Yellow - 2 layers	9"	2 or 3	350°	30-35
White - 2 layers	9"	2 or 3	350°	25-30
Chocolate - 2 layers	9"	2 or 3	350°	30-35
Bundt	tube	1	350°	35-45
Angel Food	tube	1 or 2	375°	30-40
Pound Cake	loaf	2	325°	40-50
Snacking Cake	8x8"	2	375°	30-35
Cupcakes		2 or 3	350°	15-20
PIES				
Two Crust				
Fruit, fresh	9"	2	400°-425°	35-55
Fruit, frozen	9"	1	400°-425°	45-60
One Crust				
Custard, fresh	9"	2	350°	35-40
Custard, frozen	9"	1	375°	60-65
Pie Shell	9"	2	425°-450°	8-12
COOKIES				
Chocolate Chip		2 or 3	350°-375°	8-12
Peanut Butter		2 or 3	350°-375°	8-12
Sugar		2 or 3	350°-375°	8-12
Brownies	8x8"	2	350°	30-40
BREADS, YEAST				
Loaf	loaf	2	375°	30-40
Rolls		3	375°-400°	15-20
BREADS, QUICK				
Loaf, Nut, Fruit	loaf	2	350°	60-75
Gingerbread	9x9"	2	350°	40
Cornbread	8x8"	2	400°-450°	15-30
Cornbread Muffins		2	400°	10-20
Biscuits		2	400°-425°	10-20
Muffins		2	400°	15-25

*The times given are based on specific brands of mixes or recipes tested. Actual times will depend on the ones you bake.

Roasting



General Roasting Recommendations

- *Preheating is not necessary.*
- For open pan roasting, place meat or poultry on the slotted portion of the two-piece pan included with the oven. Do not add water to the pan. Use open pan roasting for tender cuts of meat. Less tender cuts of meat need to be cooked by moist heat in a covered pan.
- For best results, a meat thermometer is the most accurate guide to degree of doneness. The tip of the thermometer should be located in the thickest part of a roast, not touching fat, bone, or gristle. For turkeys and large poultry products, insert the tip of the thermometer into the thickest part of the inner thigh.
- Place roast fat side up to allow self basting of meat during roasting.
- Since meats continue to cook after being removed from the oven, remove roast from oven when it reaches an internal temperature about 5 degrees below the temperature desired.
- For less loss of juices and easier carving, allow about 15 minutes "standing time" after removing meat from oven.
- For best results in roasting poultry, thaw completely. Due to the structure of poultry, partially thawed poultry will cook unevenly.
- Minutes per pound will vary according to the size, shape, quality, and initial temperature of meat as well as the electrical voltage in your area.
- A large cut of meat will usually require fewer minutes per pound to roast than a smaller cut of meat.
- Since the breast meat on a large turkey cooks more quickly than the thigh area, place a "foil cap" over the breast area after desired brownness is reached to prevent overbrowning.
- A stuffed turkey will require an extra 30-60 minutes depending on size. Dressing should reach an internal temperature of 165°F.
- Use meat roasting charts in standard cookbooks for recommended times and temperatures for roasting cuts of meat not listed on page 15.

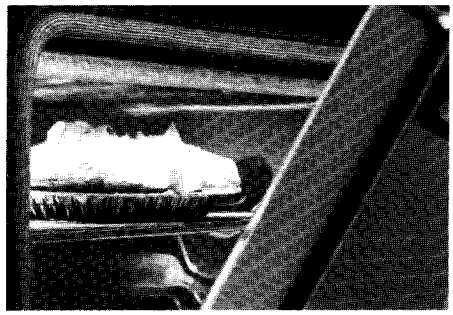
NOTE: A fan should come on during the BAKE cycle.

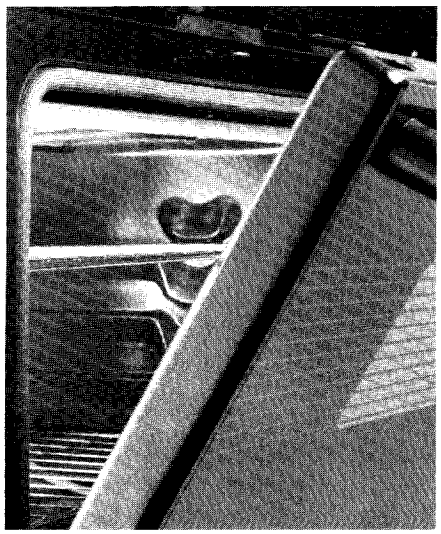
Roasting Chart (Thawed Meats Only)

Variety and Cut of Meat	Approximate Weight (pounds)	Oven Temperature (not preheated) °F	Internal Temperature of Meat — End of Roasting Time °F	Approximate Roasting Time (minutes per pound)
BEEF				
Rib Roast (cutside down)	4 to 8	325°	140° (rare)	25-30
			160° (medium)	30-35
Rib Eye Roast	4 to 6	325°	140° (rare)	25-30
			160° (medium)	30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Round Eye Round Roast	4 to 5	325°	140° (rare)	25-30
			160° (medium)	30-35
Top Sirloin Roast	3 to 6	325°	140° (rare)	25-30
			160° (medium)	30-35
Round Tip Roast	4 to 6	325°	140° (rare)	25-30
			160° (medium)	30-35
PORK				
Shoulder Blade Roast, Boneless	4 to 6	325°	170°	35-45
Shoulder Blade Roast	4 to 6	325°	170°	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	170°	35-45
Leg (Fresh Ham)	10 to 16	325°	170°	25-35
Ham, Half (Fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (Cook-before-eating)	5 to 7	275°	160°	35-45
Arm Picnic Shoulder	5 to 8	325°	140°	25-30
LAMB				
Shoulder Roast, Boneless	3½ to 5	325°	160° (medium)	35-40
			170° (well)	40-45
Leg, Whole	5 to 7	325°	160° (medium)	30-35
			170° (well)	35-40
Leg, Shank Half	3 to 4	325°	160° (medium)	30-35
			170° (well)	35-40
Leg, Sirloin Half	3 to 4	325°	160° (medium)	35-40
			170° (well)	40-45
VEAL				
Rib Roast	3 to 5	325°	170°	40-45
Shoulder, Boneless	4 to 6	325°	170°	40-45
Leg, Half, Boneless	3 to 5	325°	170°	40-50
POULTRY				
Turkey, unstuffed	8 to 12	325°	180°-185°	20-22
Turkey, unstuffed	12 to 16	325°	180°-185°	18-20
Turkey, unstuffed	16 to 20	325°	180°-185°	16-18
Turkey, unstuffed	20 to 24	325°	180°-185°	14-16
Turkey, Whole, Boneless	4 to 6	350°	170°-175°	35-45
Turkey, Breast	3 to 8	325°	180°	30-40
Chicken, Fryer	2½ to 3½	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25
Capon, unstuffed	5 to 8	375°	180°-185°	20-25
Cornish Game Hen	1 to 1½	375°	180°-185°	45-55
Duck	4 to 6	350°	185°	20-25

Broiling

The broil element provides flexibility for broiling foods. If you have a Jenn-Air grill, we recommend you use the grill for most of your broiling. There are some types of foods that do require use of the oven broil element. These include foods such as stuffed lobsters, meringue pies, or other foods which require top browning.





To Broil

1. Place oven rack on the rack position suggested in the chart. Distance from broiling element depends on foods being prepared. Rack position #4 is usually recommended unless otherwise stated.
2. Turn SELECTOR knob to BROIL setting.
3. Turn THERMOSTAT knob to BROIL.
4. Place food on pan provided with oven. After top broil element is red place food in oven. Preheating takes a few minutes, or until element glows a bright cherry red.
5. *Leave oven door open at broil stop position when broiling.*

Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. This includes rib and loin cuts of steak, ground beef, ham steaks, lamb chops, poultry pieces or fish. For best results, steaks should be at least 1" thick. Thinner steaks should be pan-broiled.
- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.

- To prevent dry surface on fish or lean meats, brush melted butter on top.
- Foods that require turning should be turned only once during broiling. Turn meat with tongs to avoid piercing and loss of juices.
- Cooking times given in the chart are to be used only as a guide.

NOTE: A fan should come on during the BROIL cycle. If the fan does not operate, contact your authorized Jenn-Air Service Contractor for repair.

BROILING CHART
(BROIL, 550°F, PREHEATED)

FOODS	Rack Position	Approximate Minutes/Side	
		1st Side	2nd Side
BEEF			
Steak (1")	4		
Rare		5	4
Medium		7	5
Well		8	7
Hamburgers (¾")	4		
Rare		4	3
Medium		5	4
Well		6	5
PORK			
Bacon	4	2	1
Chops (½")	4	6	5
Chops (1")	3	9	8
Ham Steak	4	3	2
Sausage Links	4	4	(no turning)
Sausage Patties	4	4	2
LAMB			
Chops (1")	4		
Medium		6	5
Well		7	6
POULTRY			
Breast Halves	3	8	7
SEAFOOD			
Fish Fillets, Buttered (¼")	4	3-4	(no turning)
Salmon Steaks (1")	4	10	(no turning)
MISCELLANEOUS			
Hot Dogs	4	2	1
Toast	4	1	1

NOTE: This chart is a suggested guide. The times may vary with food being cooked.

Oven Cleaning

How the Self-Cleaning Process Works

When the oven controls are set to CLEAN, the oven heats to temperatures that are higher than those used for cooking. The high temperatures cause food soil to burn off and substantially disappear. While this occurs, a device in the oven vent helps to consume normal amounts of smoke. The oven is vented through an opening below the control panel.

How to Prepare Oven Before Operating the Self-Cleaning Process

- Remove the roasting pan and any other pans from the oven. These pans cannot withstand the high temperatures of the cleaning process.
- Clean spatters and spills from those areas which will not be cleaned during the self-cleaning process:
  —center front of oven and door near opening in door gasket.
  —porcelain oven door liner (area outside the door gasket).
  —porcelain oven front frame.

  NOTE: DO NOT CLEAN the serial plate located on the oven front.

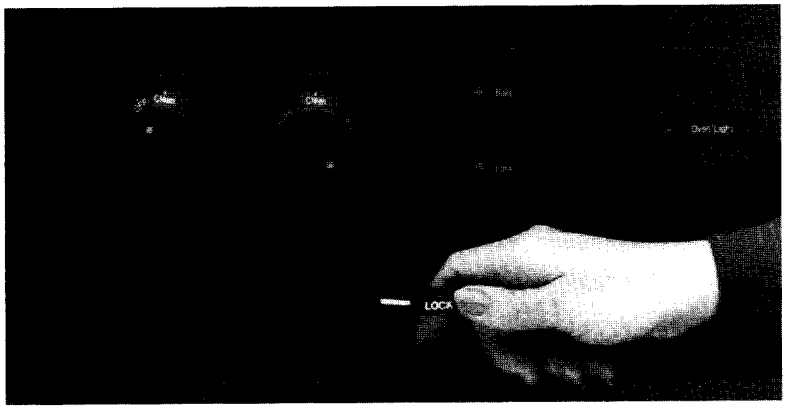
  To clean these areas, use hot water and detergent, nonabrasive cleansers or soap filled steel wool pads. Rinse thoroughly, being careful not to use an excessive amount of water that would dampen the door gasket. *Soil left in these areas will be more difficult to remove after the self-cleaning process since the high heat will bake on any soil that is present.* DO NOT USE COMMERCIAL OVEN CLEANERS TO CLEAN THESE AREAS.
- DO NOT ATTEMPT TO CLEAN, RUB, OR APPLY WATER TO GASKET. The gasket is essential for a good door seal. Rubbing or cleaning will damage the gasket and may affect the seal.
- Wipe up excess grease and food spillovers which have not baked on the bottom of the oven. Large accumulations of soil can cause heavy smoke or fire in the oven during the cleaning process.
- Although smoke or fire in the oven is a normal occurrence and there is no safety problem, there will be venting of excessive smoke and odor.

- The oven racks can be cleaned in the oven. However, the oven racks will discolor, lose shininess, and become difficult to slide in and out if left in the oven during the cleaning process. REMOVE RACKS FROM OVEN IF THIS DISCOLORATION WILL BE OBJECTIONABLE. As a suggestion, do not leave the racks in the oven during each self-cleaning process if they do not need to be cleaned since they will discolor to a dull silver after many cleanings. Moderately soiled racks can be cleaned with a soapy S.O.S. pad or Scotch-Brite scour-pad. Stubborn stains need to be removed in the self-cleaning process. Be sure to read special tips on page 21 if oven racks are cleaned during the self-cleaning process.

Steps to Follow for Self-Cleaning Process

1. Turn SELECTOR knob to CLEAN.
2. Turn THERMOSTAT knob fully clockwise to CLEAN until it comes to a full stop.

3. Close oven door.
4. Move DOOR LOCK LEVER to the full right position.



5. Set clock controls to clean oven using one of the following procedures:

To set oven to start cleaning immediately:

An automatic program of 3 hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

For an average soiled oven: Push SELF-CLEAN button.

For a heavily soiled oven: Push SELF-CLEAN button. Turn SET dial to 4:00.

NOTE: To prevent accidentally changing the cleaning cycle, push TIMER button to return to time of day.

To set oven to start cleaning at a later time:

An automatic program of 3 hours is pre-set for an average soiled oven. For a heavily soiled oven, program can be extended up to 4 hours.

a. **For an average soiled oven:** Push SELF-CLEAN button.

   For a heavily soiled oven: Push SELF-CLEAN button. Turn SET dial to 4:00.

b. Push STOP TIME button. Turn SET dial to time of day desired for clean cycle to end. The start time will be calculated.

NOTE: To prevent accidentally changing the cleaning cycle, push TIMER button to return to time of day.

6. The cleaning process begins immediately unless the self-cleaning process has been set for a delayed start When the oven temperature reaches 550° F, the LOCK INDICATOR LIGHT will glow and the door cannot be opened until the temperature drops below 550° F. DO NOT TRY TO UNLOCK THE DOOR WHILE LOCK INDICATOR LIGHT IS ON. The normal cleaning process takes the time selected on the clock plus about 45 minutes for the oven to cool down before the LOCK INDICATOR LIGHT goes out and the door can be opened.
7. After the LOCK INDICATOR LIGHT goes out, move the DOOR LOCK LEVER to the left. The oven door can now be opened.
8. Turn the SELECTOR AND THERMOSTAT knobs from CLEAN to OFF *after the door is unlocked.*

To stop cleaning process before lock indicator light comes on:

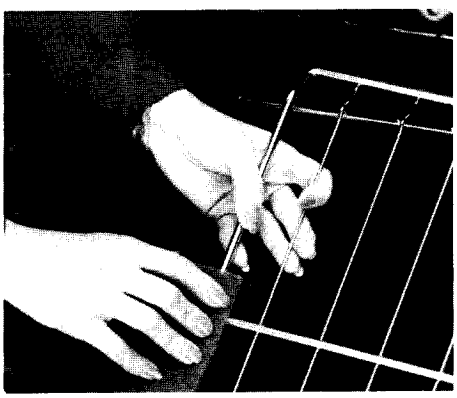
1. Move the DOOR LOCK LEVER to the left.
2. Turn SELECTOR and THERMOSTAT knobs from CLEAN to OFF.
3. Push SELF-CLEAN button.

To stop cleaning process after lock indicator light comes on:

1. Push SELF-CLEAN button.
2. Leave the THERMOSTAT and SELECTOR knobs in the CLEAN position.
3. Allow oven to cool until the LOCK INDICATOR LIGHT goes out. This may take up to 45 minutes, depending on how long the oven has been on.
4. After LOCK INDICATOR LIGHT goes off, move the DOOR LOCK LEVER to the left.
5. Turn SELECTOR and THERMOSTAT knobs from CLEAN to OFF.

More Information on the Self-Cleaning Process

- A slight odor may be detected, and if an oven is heavily soiled, some smoke may be visible. Some smoke and odor during the cleaning process is a normal occurrence. Since the oven is vented in front, vapors, moisture, etc. may be seen coming from this area.
- During the cleaning process, do not be alarmed if an occasional flame is visible through the oven window. This is caused by excessive food soil that was not removed before the oven was set to clean.
- SINCE THE DOOR AND WINDOW OF THE OVEN WILL GET WARM DURING THE SELF-CLEANING PROCESS, AVOID CONTACT.
- Some types of soil may disintegrate but leave a light film or heavier deposit of ash. The amount of ash depends on the amount of soil which was in the oven. After oven has cooled, this ash may be removed with a damp sponge. If other dark deposits remain after wiping with a sponge, the time set for the length of cleaning was not enough. Increase the cleaning time for future cleanings or clean more frequently. The normal cleaning time is 3 hours. A maximum of 4 hours may be selected if necessary.



- If racks have been left in oven during the cleaning process, they should be treated as follows. After the cleaning process is completed and the oven has cooled, buff the underside of rack edges with Scotch-Brite scour-pad or rub *lightly* the underside of rack edges with a coating of vegetable oil. Use a light application of oil so it does not soil the oven. As a suggestion, use fingertips to apply oil. This will make the cleaned racks slide more easily.
- To remove occasional spillovers between cleanings, use a soap-filled scouring pad or mild cleanser; rinse well.
- It is better to clean the oven regularly rather than wait until there is a heavy build-up of soil in the oven.
- During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.
- *Any attempt to force the self-clean DOOR LOCK LEVER to lock or unlock may result in damage to the door locking mechanism.*
- DO NOT USE COMMERCIAL OVEN CLEANERS IN OR AROUND THE SELF-CLEANING OVEN AREA.
- DO NOT USE ALUMINUM FOIL OR OTHER LINERS IN THE OVEN.

Other Hints on Caring for Your Oven

Cleaning Other Surfaces of Your Oven

Door and control panel trim: The metal trim around the door and the control panel can be cleaned with any nonabrasive cleanser such as Bon-Ami or soapy water; rinse well. Be careful not to use an excessive amount of water.

Glass on the control panel front and oven door front: To clean, use any suitable glass cleaner or soapy water. To prevent moisture from getting behind the glass control panel, spray a cloth with glass cleaner then wipe the panel.

Control knobs:

The knobs on the control panel can be removed with the controls in the OFF position. Pull each knob straight from the shaft. Clean knobs with a hot sudsy cloth then dry. To replace each knob, match flat part of knob opening, returning in OFF position.

Oven Light Bulb

Before replacing bulb, *disconnect power to oven at the main fuse or circuit breaker panel.* Be sure that the entire oven cavity including the light bulb is cool before attempting to remove.

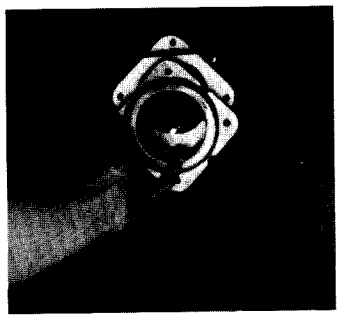
To replace light bulb:

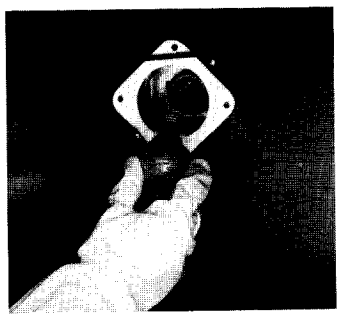
1. Carefully remove the glass light lens, lens retainer, and heat resistant gasket by removing the four screws in the light lens retainer using a phillips screwdriver. Note: The light lens is separate from the light lens retainer. The three pieces will drop down into your hands at the same time.

2. To obtain firm grasp on bulb, wear protective rubber gloves. Remove by turning bulb to the left. *Do not touch a hot oven light bulb with a damp cloth as bulb will break.* **Note:** If the bulb does break and you wish to remove it, be certain power supply is disconnected and wear protective gloves. You may contact your authorized Jenn-Air Service Contractor for service.

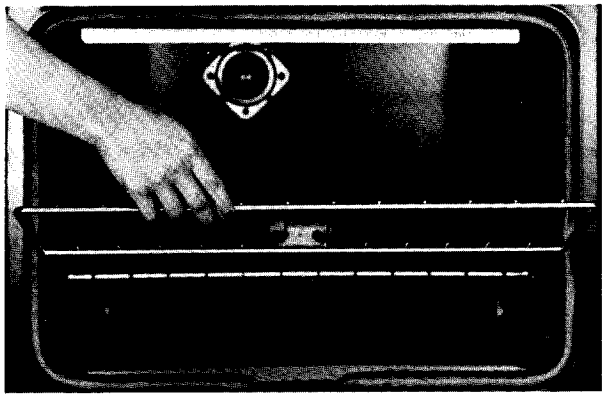
3. Replace bulb with a *40 watt oven-rated appliance bulb.* Bulb with brass base is recommended to prevent fusing of bulb into socket.

4. Place light lens inside of light lens retainer. Holding the light lens, lens retainer, and heat resistant gasket in place, insert the four screws into the light lens retainer and tighten.





Oven Racks



Oven Racks: To remove, pull forward to the "stop" position; lift up on the front of the rack and pull out.

Oven and Broiler Doors

The oven and broiler doors are removable for easier cleaning. To remove, open door to automatic stop position (about 4"). Grasp with both hands at sides of the door. Lift up evenly, at the same angle, until the door clears the hinges.

To replace door: Hold door in the same position and insert hinge openings on the door lining onto the hinge arms. Hinge arms are spring mounted and will slam shut against the oven if accidentally hit with the door. *Never place your hand between the hinges and the oven front frame with door removed.*

Before You Call for Service

Check the following list to be sure a service call is really necessary. A quick reference of this manual, as well as reviewing additional information on items to check, may prevent an unneeded service call.

If nothing on the oven operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.

If clock and/or lights operate but oven does not heat:

- the SELECTOR and/or THERMOSTAT knobs may be set incorrectly.
- clock controls may be set for delayed start of oven.

If oven light does not work:

- the light bulb is loose or defective.
- oven light does not work during self-cleaning process.

If oven will not go through self-cleaning process:

- controls may be improperly set.
- door may not be locked.

If oven did not clean properly:

- oven may need longer cleaning time.
- excessive spills were not removed prior to self-cleaning process.
- one or several controls may have been turned from CLEAN to another position after self-cleaning process started.

If oven door will not unlock:

- oven may not have cooled to safe temperature after self-cleaning process.

If foods do not broil properly:

- the SELECTOR and/or THERMOSTAT knobs may not be set properly.
- check rack position.
- voltage into house may be low.

If baked food is burned or too brown on top:

- the SELECTOR knob may be in the BROIL position.
- food may be positioned incorrectly in oven.
- oven not preheated properly.

If foods bake unevenly:

- the oven may be installed improperly.
- check the oven rack with a level.
- stagger pans; do not allow pans to touch each other or oven wall.
- check instructions for suggested placement of pans on oven rack.

If cooking results are less than expected:

- the pans being used may not be of the size or material recommended for best results.
- there may not be sufficient room around sides of the pans for proper air circulation in the oven.
- check instructions for preheating, rack position and oven temperature.

If baking results differ from previous oven:

- oven thermostat calibration may differ between old and new ovens. Follow recipe and use and care directions before calling for service since the calibration on the previous oven may have drifted to a too high or too low setting.

If You Need Service

- call the authorized Jenn-Air Service Contractor listed in the Yellow Pages or the dealer from whom your appliance was purchased.
- your Jenn-Air Service Contractor can provide better and faster service if you can accurately describe problems and give model and serial number of the appliance. Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY for further information of owner's responsibilities for warranty service.

NOTE: Complete service and parts literature are available from any authorized Jenn-Air Parts Distributor.

All specifications subject to change by manufacturer without notice.